

## WINE BY THE GLASS

### BUBBLES

- Amor Di Amanti Prosecco 8  
 Vietti Moscato d'Asti 9  
 Faire La Fete Brut Crémant De Limoux 10  
 Laurent Perrier Brut 25  
 Laurent Perrier Rosé 30

### WHITE & ROSÉ

- Domitia Picpoul 9  
 French Blue Sauvignon Blanc 10  
 Les Cailloux Silex Pouilly Fumé 11  
 Les Sarrins Rosé 12  
 Trimbach Riesling 13  
 Patriarche Chablis 14

### REDS

- Château Goudichaud Blend 12  
 Serial Cabernet Sauvignon 12  
 Gerard Bertrand 'Art de Vivre' GSM 13  
 Haut Monplaisir Cahors Malbec Cuvée 'Tradition' 14  
 Domaine Nicolas Rossignol Bourgogne 16  
 Domaine Duseigneur 'Matteo' Châteauneuf-Du-Pape 28

## COCKTAILS

-  **C'EST SI BON** 16  
 Grey Goose La Poire, pear syrup, bubbles
-  **PAPILLON VIOLETTE** 15  
 Empress 1908, lavender syrup
-  **BOULEVARD OF BROKEN DREAMS** 17  
 Russell's 10 Bourbon, Antica Formula Vermouth, Campari
-  **OOH LÀ LÀ** 16  
 Grey Goose L'Orange, Combier, strawberry syrup, cotton candy
-  **CITY OF LIGHTS** 15  
 Grey Goose Le Citron, lemon, egg white, orange zest
-  **RENDEZVOUS** 15  
 Pierre Ferrand Cognac, dry curacao, lemon
-  **NAPOLEON COMPLEX** 16  
 Citadelle Gin de France, St. Germain, cucumber, lime

## HORS D'OEUVRES

- MIXED MEDITERRANEAN OLIVES citrus zest ..... 6  
 TOASTED MARCONA ALMONDS sea salt ..... 4  
 ANGEL EGGS chopped chives ..... 4 EACH  
 ARANCINI tomato cream ..... 10

## Raw Bar

- SHRIMP COCKTAIL dijonnaise sauce.....19 SEVRUGA CAVIAR stuffed brioche.....91  
 SALMON TARTARE crème fraîche.....18 SCALLOP CEVICHE citrus marinade....22

### SHELLFISH TOWER

jumbo shrimp, chilled oysters,  
 salmon tartare, steamed mussels  
 85

### OYSTERS

AU NATURALE  
 classic mignonette 4 EACH  
 CHEF STYLE  
 rosé gelée & caviar 8 EACH

## SALADS & SOUPS

- FRENCH ONION SOUP toasted baguette, gruyère cheese ..... 12  
 POTATO-LEEK BISQUE brioche croutons, herb oil ..... 12  
 ROASTED BEET CARPACCIO Belgian endive, bleu cheese ..... 15  
 CLASSIC LYONNAISE SALAD poached egg, bacon vinaigrette ..... 16  
 BIBB LETTUCE SALAD shaved fennel, mustard vinaigrette ..... 14  
 (add shrimp +10, add salmon +12, add chicken +10)

## APPETIZERS

- CRISPY CALAMARI grilled lemon, spicy marinara ..... 16  
 COUNTRY PÂTÉ duck confit, toasted bread ..... 16  
 CHARDONNAY BRAISED MUSSELS pomme frites, garlic aioli ..... 18  
 PRIME BEEF TARTARE potato chips, horseradish cream ..... 20  
 ESCARGOT POT PIE puffy pastry, garlic-herb butter .....20

## BURGERS & SANDWICHES

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|---|---|
| CHICKEN CORDON BLEU 16<br>gruyère cheese, country ham | PROSCIUTTO - BLEU BURGER 20<br>baby arugula, roasted onions |
| CROQUE MADAME 16<br>country ham, farm egg             | QUICHE LORRAINE 21<br>crispy bacon, mixed greens            |
| ROYALE WITH CHEESE 20<br>onion marmalade, brie fondue |   |

## ENTRÉES

- BISTRO STEAK FRITES 31  
 baby watercress, Margot butter
- FILET AU POIVRE 58  
 roasted asparagus, cognac cream
- HERB CRUSTED SALMON 31  
 melted leeks, cabernet reduction
- PAN SEARED SCALLOPS 43  
 cauliflower purée, caper-raisin chutney
- LAVENDER GLAZED CHICKEN 28  
 sautéed spinach, sun-dried tomato
- BUTTERNUT SQUASH RISOTTO 24  
 crispy sage, brown butter (add lobster +20)

### COQ AU VIN 24

potato purée, root vegetables

### CHEF'S FEATURED SELECTION

- DOVER SOLE MEUNIÈRE MP  
 imported whole French Dover Sole, caper-brown butter sauce
- BEEF WELLINGTON MP  
 potato purée, red wine jus
- LOBSTER THERMIDOR MP  
 herb breadcrumbs, shaved lemons

## Plats du Jor

- Monday SALMON FISHCAKES  
 Tuesday BEEF BOURGUIGNON  
 Wednesday TROUT ALMONDINE  
 Thursday DUCK CONFIT  
 Friday POACHED HALIBUT  
 Saturday CHATEAUBRIAND for 2  
 Sunday TRADITIONAL BOUILLABAISSE

## Tarte Flambés

- CRISPY BACON, CARAMELIZED  
 ONIONS, CHOPPED HERBS  
 16
- ROASTED MUSHROOMS, GOAT  
 CHEESE, WHITE TRUFFLE  
 17
- BLEU CHEESE, SHAVED  
 PEARS, SPICY HONEY  
 17

## DESSERTS

- ROSE CRÈME BRÛLÉE  
 fresh raspberries  
 12
- HOT FUDGE PROFITEROLES  
 white chocolate gelato  
 14
- LEMON TARTE  
 toasted meringue  
 11
- BAKED BRIE  
 roasted apples, rosemary syrup  
 18

## SIDES 8

- POTATO PURÉE  
 FRENCH FRIES  
 GRILLED ASPARAGUS  
 SAUTÉED SPINACH  
 BUTTERNUT SQUASH  
 CAULIFLOWER GRATIN

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness. If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability.

Executive Chef - Graham Elliot